

# Chicken for Salads

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**Yield:** Approximately 20 orders  
**Shelf Life:** 2 days  
**Equipment:** Pre-heated 350° convection oven, 2 sheet trays, parchment paper, chef knife, white cutting board, deli paper, 1/3 pan with lid

**Ingredients:**  
**10lbs.** [Chicken Breast - Marinated \(Single Lobed\)](#)

## Procedure:

1. Pre-heat oven to **350°**.
2. Line full size sheet trays with parchment paper and lay out raw chicken on top.
3. Bake in a 350° oven for **15 minutes. SET A TIMER.**
4. When the timer sounds, remove the chicken breasts from the oven, and check the chicken in the center of the pans to ensure they have been fully cooked.

**NOTE: If the internal temperature is less than 160°, return the chicken breasts to the oven until that temperature is reached.**

5. Place the sheet trays on a cooling rack, and allow to rest at room temperature for approximately **30 minutes**.
6. Transfer the sheet trays to the walk-in, and allow the breasts to cool until they reach a temperature of **40°**.
7. Once the chicken breasts have cooled, transfer to 1/3 pans with lids and store in the walk-in until ready for slicing.

## Slicing Procedure:

1. Remove a chicken breast from the 1/3 pan, and place on a white cutting board.
2. Starting at the thickest part of the chicken breast, slice across the width of the chicken into **1/8" - 1/4" slices**. This should yield 20 to 23 slices per breast.

**NOTE: Cut straight down through the chicken breast. DO NOT cut on a bias.**

3. Wrap the sliced chicken breast in deli paper, and return to the 1/3 pan with lid.
4. Store refrigerated.

**NOTE: Chicken for salads must be served chilled.**

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- C:** Visible caramel colored; Light to dark tan with visible specks; 1/8 to 1/4" slices.
- T:** Moist, not dried out; Not slimy.
- F/A:** Salty, spice cooked chicken flavor; cumin spice aroma.
- HR:** 1/3 pan; Refrigerated
- SL:** 2 days.